

Irma and District Hometown
Newspaper for the Past
Forty-Five Years

IRMA TIMES

VOL. 45 NO. 23

IRMA, ALBERTA, FRIDAY, JANUARY 17, 1958

SUBSCRIPTION: \$2.00 PER YEAR; \$2.50 U.S. AND FOREIGN

Regular Monthly Meeting Village Council of Irma

Minutes of the regular monthly Council meeting of the Village of Irma was held in the Village Office on Tuesday, January 7th, 1958 at 8 p.m.

Full council present: V. S. Sampson, C. P. Jones, G. Hurst, A. C. Charter, Sec-Treas.

Minutes of the last regular meeting of the Council were read as was also the minutes of special Council meeting of Monday, December 30th, 1957.

Minutes of these two meetings were adopted as written on motion of V. S. Sampson.

Correspondence all read and filed: Canadian National Railways, Marburn Vermilion Health Unit, Workers' Compensation Board, Soldier Settlement and Land Act, Department of Public Health, Provincial Laboratory of Public Health, Goodyear Tire and Rubber Company.

Mr. James Pond was present in support of his letter to the Council dated December 11, 1957 requesting Police protection for Club Cafe. After discussion Council deferred action for further information.

Bylaw No. 232 for the purpose of zoning Block E Plan 1658 EO as a residential zone. Passed first, second and third reading.

Link schedule and rates as introduced by the Council were confirmed.

Bylaw No. 231, 1958, covering grants to the C.N.L.B., Salvation Army, and Wood's Christian Homes to the amounts of \$10.00 for each organization introduced and passed first, second and third reading.

It was decided to offer the old link dressing rooms for sale by tender. All tenders to be in by February 1st, 1958.

Moved by V. S. Sampson that application be made to Director of Assessment that a departmental assessor be appointed as assessor to do the Annual Assessment for the year 1958 in the matter of Business Tax Assessment and Lands, Buildings and Improvements.

The Council considered the

DONATIONS

To the Alberta Protestant Home for Children in memory of Mr. E. Crasy of Hardisty, from the Pasztor family.

All the following donations are in memory of Mr. Dave Paul:

To the Alberta Protestant Home for Children from Ted, Eileen Prior and family.

To St. Mary's Building Fund from Mr. and Mrs. Earl Blanchard.

To the Irma United church from Mr. and Mrs. Gerald Glasow, Mr. and Mrs. J. E. Burton, Mr. and Mrs. Wm. Inkin and family.

To the Crippled Children's fund from Mr. and Mrs. P. Kellar, Mr. and Mrs. C. P. Jones and family, Mr. and Mrs. F. E. Jones and family.

Weekly Inspirational Corner

(Sponsored by an Irma Times reader)

Remember that Jesus Christ of the seed of David was raised from the dead according to my gospel:

Wherein I suffer trouble, as an evil doer, even unto bonds; but the word of God is not bound:

Therefore I endure all things for the Master's sake, that they may also obtain the salvation which is in Christ Jesus with eternal glory.

It is a faithful saying: For if we be dead with Him, we shall also live with Him:

If we suffer, we shall also reign with Him; if we deny Him, He also will deny us: —II Tim. 2:4-12.

matter of the practice of Water being supplied to persons not receiving service from the water system.

It was pointed out that no water user shall by gift, sale or otherwise dispose of water for use outside his or her property, Section 6 of Bylaw No. 214 of the Village of Irma.

The Council felt that a surcharge should be made to such persons disposing of water for other purposes than for his or her own use.

Financial Statement presented Net Balance at the end of the previous month \$15855.78. Receipts for month \$2212.02. Grant Arena Fund \$5000.00. Disbursements \$1622.47. Net balance end of month Municipal account \$18473. Savings account \$10265.02. Moved by C. P. Jones. Financial Statement was accepted.

Moved by Mr. Hurst that following accounts be passed for payment as examined by the Council:

James Craig Sr.	50.00
N. U. Ltd. Service Inst.	53.00
Goodyear Tire & Rubber	55.77
A. C. Charter, Sal. Supp.	175.97
Irma Times	10.00
Martin Engle Rink & Util.	182.27
Woods Christian Homes	10.00
C.N.L.B.	10.00
Salvation Army	10.00
N. U. Ltd. Gas	
Alberta Telephones	6.20
Provincial Treasurer	8.00
Safety Supply Co.	18.02
Imperial Lumber Co., rink	9.80
W. C. Board 1958 Assessm't	
Corner Service	30.95
Imperial Lumber Co., hall	67.91
Fred Jack Hdwe.	3.35
P. E. Jones Co. Christmas	
Tre Light	25.48
Irma Machine Works	18.00
A. C. Charter appointed re-	
lief officer for the VILLAGE of Irma for the year 1958. Motion	
Jones.	
C. P. Jones moved to adjourn.	

6000 Miles of Paper per Hour

Every hour, night and day, the Canadian mills manufacturing newsprint produce a ribbon of paper equivalent to a five-foot strip, 6,000 miles long that would stretch from Toronto to Baghdad. Half of the newspapers of the world are printed on paper from Canada's forests.

Canada's provinces spend 16 millions a year on forest fire prevention.

One-third of Saskatchewan is under heavy forests.

Canada's provinces spend 16 millions a year on forest fire prevention.

The Pony League Baseball Team would like to thank all those who helped to make their the party and the first dance a success. Mr. Emil Hustvedt won the transistor radio and the winner of the turkey was Mr. Earl Burr. The next dance will be at the North Hall, Friday, January 24th.

District No. 7 had the largest

In all, approximately twenty speakers and fraternal delegates were heard.

F.U.A. district No. 7 held a banquet one evening during the convention at the Mandarin Gardens, at which 92 delegates and friends were present; A. B. Wood of Dewberry was toast master.

Garrison—That this council approve the Ward set-up of Vermillion Municipal Hospital as it stands this Municipal District, C.D.

Administration and Taxation

Smallwood—That C.R. Dallyn be Deputy Reeve for the last 6 months of the Council year, C.D.

Patterson—That the following be approved as to 1958 Elections Division 5. C.D.

The following reads first, Place of Voting, second, D.R.O., third, Enumerator:

Residence of Allen Roberts, Allen Roberts, Allen Roberts;

Residence of W. Rathwell, W. Rathwell, W. Rathwell, Fabian Hall, C. A. Wright, C. A. Wright;

Passaicandian School, A. Golding, A. Golding; Plaxtonville School, C. A. Plaxton, C. A. Plaxton; Municipal Office, J. C. Ford,

Smallwood—That the following be approved as to 1958 Elections Division 6. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 7. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 8. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 9. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 10. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 11. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 12. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 13. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 14. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 15. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 16. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 17. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 18. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 19. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 20. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 21. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 22. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 23. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 24. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 25. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 26. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 27. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 28. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 29. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 30. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 31. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 32. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 33. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 34. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 35. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 36. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 37. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 38. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 39. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 40. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 41. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 42. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 43. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 44. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 45. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 46. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 47. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 48. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 49. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 50. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 51. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 52. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 53. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 54. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 55. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 56. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 57. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 58. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 59. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 60. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 61. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

Smallwood—That the following be approved as to 1958 Elections Division 62. C.D.

Residence Geo. King, Geo. King, Sid Johnson; Legion Hall, Irma, A. E. Knudsen, C. E. Pennington; Roseberry Hall, Chas. Young

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Manly F. Miner receives Distinguished Award

Manly F. Miner, eldest son of the late Jack Miner, Canadian Naturalist, on July 11 was unanimously voted by the Past and General Association of Alberta to receive their Distinguished Service Recognition Award for his endeavors in promotion of the Association's objectives. The award is usually given some resident of Alberta but last year Walter Disney was the recipient. This year Manly F. Miner was the recipient this year. Manly F. Miner is nearly 60 years of age but like his father is devoting his entire life and personal income to the Conservation and research work started by his late father Jack Miner at Kingsville, Ont.

NEW TITLE
The Royal Empire Society has decided to change its name to the Royal Commonwealth Society.

Jiffy-cut, sew

PRINTED PATTERN

Each One Yard 35"



**4855
One Size
Medium**

by Anne Adams

Our Printed Pattern is a full pattern of the prettiest apron style. Paper pattern is one-piece and complete apron at one time. Each one yard 35-inch fabric.

Printed Pattern includes all 3 styles. Misses' Medium Size only. Each apron: 1 yard 35-inch.

Applique pattern. Jiffy-cut — all one piece.

Printed directions on each pattern part. Easier, accurate.

Send forty cents (40c) in coins (stamps cannot be accepted) for this pattern. Write plainly Size, Name, Address, Style Number and send orders to:

**Anne Adams Pattern Dept.,
Department P.P.L.,
60 Front Street, W., Toronto.**

Sweet Treat

And so easy with fast-rising Fleischmann's Active Dry Yeast... a treat that will bring demands for "more, please!"



and stir until sugar is dissolved.
Pour into a 9-inch square cake pan and spread evenly.

3 tablespoons butter or margarine

Drizzle with:

1/2 cup honey

and sprinkle with:

1/2 cup broken salted nutsmeats

2. Scald

1/2 cup milk

Remove from heat and stir in:

1/2 cup flour

1/4 teaspoon salt

1/4 cup shortening

Cool to lukewarm.

3. In the meantime, measure into a large bowl:

1/2 cup lukewarm water

1 teaspoon granulated sugar

4. In an 8-inch square cake pan melt:

3 tablespoons butter or margarine

Drizzle with:

1/2 cup honey

and sprinkle with:

1/2 cup broken salted nutsmeats

5. Sift dry ingredients into yeast mixture and stir until well blended about 1 minute.

6. Spoon mixture into prepared cake pan and let it rise in a warm place, free from draft, until doubled in bulk—about 1 1/4 hours. Bake in a moderately hot oven, 375°, about 35 minutes. Turn out of pan immediately. Serve warm.

7. In an 8-inch square cake pan melt:

3 tablespoons butter or margarine

Drizzle with:

1/2 cup honey

and sprinkle with:

1/2 cup broken salted nutsmeats

8. Sift dry ingredients into yeast mixture and stir until well blended about 1 minute.

9. Spoon mixture into prepared cake pan and let it rise in a warm place, free from draft, until doubled in bulk—about 1 1/4 hours. Bake in a moderately hot oven, 375°, about 35 minutes. Turn out of pan immediately. Serve warm.

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3 tablespoons butter or margarine

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3 tablespoons butter or margarine

Drizzle with:

1/2 cup honey

and sprinkle with:

1/2 cup broken salted nutsmeats

50. Sift dry ingredients into yeast mixture and stir until well blended about 1 minute.

51. Spoon mixture into prepared cake pan and let it rise in a warm place, free from draft, until doubled in bulk—about 1 1/4 hours. Bake in a moderately hot oven, 375°, about 35 minutes. Turn out of pan immediately. Serve warm.

52. In an 8-inch square cake pan melt:

3 tablespoons butter or margarine

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and sprinkle with:

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Young lads get in garbage cans

Small fry of Indian Head have been doing a "garbage hound" act, which has been brought to the attention of police.

Over the weekend, on Saturday and Sundays, some of them have been rifling the refuse heaps behind stores, going through garbage containers, etc.

Spilled fruit and other tainted articles are among the quarry. As this is an unhealthy situation for the youngsters and makes things tougher for the garbage collector, the council named Councillor W. Nesbitt to liaise with the RCMP to try to stamp it out.—The News, Indian Head, Sask., Nov. 21, 1937.

He's a big boy



by Alice Brooks

Boy's size-3 clothes at this doll, that is 32 inches high. You will find him fun to make. A playmate for a lucky child—and the hit of the year!—too!

Pattern 7175. Pattern for doll only. Use flesh-colored fabric for body, straw yarn for hair.

Send thirty-five cents in coin for this pattern (stamps cannot be used). Print name and address. Pattern number.

Send order to:

Household Art Department, P.P.L., 60 Front Street, W., Toronto.

A bonus for our readers: two FREE patterns, printed in our new Alice Brooks Needlefabric Book for 1937! Plus a variety of door prizes, including a sewing machine, embroidery, huck weaving, toys, dolls, others. Send 25 cents for your copy of this needlefabric book—now!

Week's sew-thrifty

PRINTED PATTERN



by Anne Adams

Jumpers with companion blouse or figure-flattering dress. You'll love the versatility of this new Printed Pattern. Note its smart double-breasted bodice; easy 6-gore skirt.

Printed Pattern 4846. Misses' sizes 10, 12, 14, 16, 18, 20. Size 18 jumper 4½ yards; 35-inch napkin blouse 2½ yards; 35-inch fabric. Printed directly on each pattern part. Easier, accurate.

Send forty cents (40c) in coin (stamps cannot be accepted) for this pattern. Write plainly. Size, Name and Address. Printed Number and send order to:

Anne Adams Pattern Dept., Department P.P.L., 60 Front Street, W., Toronto.

There are about 20,000 species of birds in the world.

—The Review, Revelstoke, B.C.

Last minute kitchen hints for Christmas

If your family likes turkey and there's not plenty of remaining hot gravy, it's delicious, especially when accompanied by cranberry sauce and a tossed salad or crisp raw vegetables and pickles. Not only do the large turkeys have meat in proportion to bone, but they nearly always sell for several cents a pound less than the smaller ones. However, it takes planning to make the most of a big turkey. Otherwise you are liable to slip into the monotonous routine of cold slices turkey the day after Christmas, then the pickings, then hash and finally, soup.

From Canada's Kitchen here is one plan that may help you in better advantage. As soon as possible after the feast of hot roast turkey with all the trimmings, take time out to remove the stuffing from the turkey. This will help both the stuffing and the turkey. Then put the stuffing in a casserole to keep it moist and store both it and the turkey in the refrigerator. To conserve space and to keep the turkey from drying out, you may strip the meat from the bones and package it in waxed paper. If you don't want to have some of the meatier bones for picking and you can simmer the others with onion and celery to make a tasty broth.

For lunch or supper the day after Christmas everyone will want just enough mayonnaise or cooked salad dressing to blend well. A half cup of diced unpeeled apple or a little chopped pimento or green pepper may be added.

By the time you have tried out this idea, there will be a lot of leftover stuffing.

At the same time, place a slice of bread on each plate, cover with a big spoonful of hot stuffing and slices of white and dark meat,

and cream of turkey soup?

ODDS AND ENDS

• The Christmas season of parties and gaiety is also the season for: hors d'oeuvres and it's agreed that salty, savory hors d'oeuvres are less filling than sweet ones. For this reason as well as for their flavor, color, consistency and texture, they are often served as seasonings in dips made from pate de foie gras or cheese and in fillings for devilled eggs or bouchées. They add a pleasant touch that whets the appetite.

• Cut a large piece of Garlic Oil Heat in red hot oil. Garlic Oil Dip the good to serve with crisp toast fingers, celery and carrot sticks, potato chips or assorted crackers. Simply cream the oil and add a dash of cream cheese with two tablespoons of mayonnaise. Add two small cloves of garlic, finely chopped, and two tablespoons of finely chopped parsley. Whip with a fork until light. Yield: ½ cup.

• Dishes caught in a panic when the Christmas holidays are in full swing and no one wants to run to the store. Sit down now while you are calm and collected and make out a list of foods you may want to have at the various parties. Besides canned and frozen foods you might include some fancy biscuits and crackers, a jar or package of cream cheese, another of gherkins or pickled onions, some potato chips, a jar of coffee and an extra tin of evaporated milk. Put these away in a safe place—you are prepared—so you can relax!

• Do you know how to make Christmas colored sugar for decorating your rich butter cookies? The home economists of the Consumer Section, Canada Department of Agriculture, tell you this way: Pour about half a cup of sugar in a small jar and add six to eight drops of food coloring. Cover the jar and shake it for a few minutes. When it appears to be evenly tinted, spread the sugar in thin layers over a cookie sheet and let it dry thoroughly before storing—that's so it won't cake. A half cup of colored sugar made this way will cost only about 2½ cents.

• For your Wassail bowl here's a Consumer Section recipe for rich, creamy Christmas egg nog. There's nothing better to serve with tasty canapés or Christmas cake at the tree trimming or at the family gathering after Christmas midnight service.

—EGG NOG
4 egg yolks
2 egg whites
½ cup sugar
½ teaspoon salt
1 quart milk
1 cup cream
1 teaspoon vanilla
Pinch nutmeg

Beat the 4 egg yolks and 2 of the egg whites together, add sugar and salt, and beat until the sugar is dissolved. Add milk, cream and whole vanilla bean and beat well. Blend. Chill. Just before serving beat the remaining egg whites until stiff and fold into the milk mixture. Sprinkle nutmeg over the top. This makes enough egg nog to serve 8 people.

—The Review, Revelstoke, B.C.

Virden Flying Club holds first wings presentation

By Anne Anderson

An epochal event in the history of the Virden Flying Club was wings presentation ceremony held Wednesday night, Nov. 13, following a banquet in the Legion Hall with John F. Higginbotham, club president, as master of ceremonies.

Prizes were given to each participant. Third individuals received their wings in this first function of its kind to be held here.—The Empire-Advance, Virden, Man.

—The Review, Revelstoke, B.C.



GETTING HIS GOAT — The question of just who is getting whose goat becomes a little muddled here as Sergeant Russell McRae of Windsor, Ont., attempts to complete an assignment for a public relations photographer's course at RCAF Station Camp Borden. His subject, who literally bowls him over with his enthusiasm for the project, is Sergeant Billy Martineau, official mascot of a unit on the Saskatchewanan border.

—National Defence Photo.

Seed cleaning plant construction progressing

The Souris Seed Cleaning plant being constructed by Kohut Bros. is progressing favorably and should be in operation next month.

The large commercial cleaning machinery of Deloraine plant has been purchased and along with other machines the plant will be fully equipped to clean grass seed as well as coarse grains.—Souris Standard, Souris, Man., Nov. 20, 1937.

Appeal for Christmas gifts made by Menel Health Group

For the often-forgotten mental patients, a Christmas gift means happiness and as a result is good therapy.

With this in view, the annual appeal for gifts from Melfort and district citizens is being made by the local branch of the Canadian Mental Health Assoc. for patients of the Saskatchewan hospital at Weyburn.—The Journal, Melfort, Sask., Nov. 21, 1937.

PM endorses safe driving campaign

"There can be no greater work than that designed to save lives, prevent injuries and reduce damage to property," claims Prime Minister Diefenbaker in expressing his support of Canada's national Safe-Driving Week. The Prime Minister calls on every Canadian citizen to regard this work as his personal responsibility.

Safe-Driving Week, December 1 to 5, is being sponsored by the Canadian Highway Conference.

"Since traffic is rated only below cancer and heart disease as a killer of Canadians, every action that might reduce this hazard to our national life and economy must be strongly encouraged," Mr. Diefenbaker said.

Drilling for potash started

According to information given to the Virden Empire-Advance by S.A.M. Explorations Ltd. plans of the company to start drilling on November 28 a potash well in the area north of Virden not far from St. Lazare and close to the Saskatchewan border.

In December last year the company drilled the No. 1 Potash Test Well No. 2,672 in Sept. 15-19-23. A bore of nine feet got stuck and encountered at 2,547 feet, the shallowest discovery to date in Western Canada. The second well, to be started this month, is also an exploratory well.—The Empire-Advance, Virden, Man., Nov. 20, 1937.

VAST FARMLANDS

Saskatchewan has 95,000 square miles of occupied farm land, more than Alberta and Manitoba combined, and three times the Ontario total.—Quick Canadian Facts

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PHOTOGRAPHIC DEPARTMENT



News Report From Edmonton

EDMONTON — Social Credit members of the Alberta Legislature were in Edmonton last week to hammer out policies for the program to be presented during the 1958 session of the House, which opens Feb. 20.

Social Creditors attending caucus are by tradition among the least talkative among the world, and last week they were as tight-lipped as ever regarding the major items to be introduced during the fourth session of the 13th Legislature.

However, it has become fairly obvious that municipal financing will be the major issue during the forthcoming session. The Social Credit MLA's cheered and applauded Premier Manning in the opening session of the caucus as he outlined the government's proposed "new deal" in provincial-municipal relations.

Details weren't discussed with the press, of course, but it's fairly certain that definite action will be taken this year. The new deal has been under study for more than two years.

Indications are that the government will channel more money into direct municipal grants with no strings attached, and less into building up reserves and paying off the provincial debt. The debt is so low now that accumulated reserves (cash and investments) more than outweigh it. The thinking is that all revenue over and above what the province needs to finance its own operations might as well be passed on to the municipalities, to use as they see fit.

There is talk to the effect that lump sums will replace conditional grants to municipalities. For example, school and hospital boards would no longer receive separate assistance. Instead, the money would go to the municipal council and the school and hospital boards would submit their requisitions to the council.

Caucus discussed the effects of the new deal on municipal and school assistance. Also on the agenda were mothers' allowances and child welfare. The government is expected to take over the total cost of both. At present, municipalities pay part of the cost.

The members also talked about homes for the aged, and there are indications that the government plans to take over the total cost of providing them. There was also discussion of disabled persons' pensions, and of the proposed new hospital scheme.

All in all, municipal financing should be the major issue of the upcoming session.

The final pattern of the new deal will determine to a large extent the shape and size of the provincial budget for the coming year. The big question is whether the budget will be larger or smaller than last year's.

Last year the government budgeted for record expenditures of \$285,000,000, showing the pattern set over the last few years, the 1958-59 budget would be around \$300,000,000.

But for the first time in years, provincial revenues are down, mostly because oil markets have declined, and so far this year government expenditures have been outstripping government income.

The program of low-cost loans to municipalities and school boards is expected to disappear this year, and that could account for a substantial drop in expenditures. It is believed the lending will be taken over entirely by the new municipal financing corporation, which probably will get all its money on the open market next year. Last year, the government invested \$40,000,000 in the corporation, and that's an item that probably won't be repeated in the coming year.

The cabinet's three-man steering committee, headed by Education Minister Anders Asalborg, reported to caucus on proposed changes in the liquor laws. The changes, to permit establishment of additional types of liquor outlets, will be another big issue.

A completely new Liquor Control Act will be required to implement the changes necessary due to the Oct. 30 plebiscite. Observers believe the new act will permit local option votes on cocktail lounges and liquor sales

Triple Celebration At Rodino

Rev. A. F. Heron and Bishop Howard Clarke of Edmonton officiated at one of the most beautiful occasions held in Rodino Mission for many years.

A packed school of parishioners and visitors took part in the Public Baptism of William Henry Revill and Neil Cameron White before a lovely new altar, dedicated at the same service. The altar was donated by the Rodino W.A. and Rodino Memorial Fund, while the labor of constructing the place of wor-

ship was donated by Mr. Harry Johnston.

Subsidiary hymns, preparatory instructions and a touching sermon made the Confirmation six young people and five adults exceptionally enjoyable. The Bishop laid his hands upon the head of each of the following participants and blessed them: Christine Rose Beckett, Constance Rosemary Vandervaste, Effie Marian Nash, Frank Arnold Nash, Reginald Henry Vandervaste, Errol Kiehl Beckett, Ronald Ernest Nash, William Henry Revill, Alan Edward Winfield, Neil Cameron White and Lloyd Robert Hughes.

Adding to the solemnity of the occasion was the presence of the parents to some of the young being confirmed. Mr. and Mrs. Hugh Raymond, now of Edmonton, realized the work that had taken in the past, for both Reginald and Constance Vandervaste. Mr. and Mrs. Henry Vandervaste achieved the goal of seeing Errol and Christine Beckett brought before the Bishop for Confirmation.

At the close of the service, the W.A. and parish ladies served a most delightful smorgasbord. The Turkey had been donated by Mrs. W. Revill.

Although the air was nippy

and snow fell all afternoon, it will be a memorable milestone in the minds of many people in years to come.

Weinwright Kinsmen Car Bingo

Previous Numbers drawn:
B — 1 2 3 4 6 7 9 11 12 13 14 15
I — 17 18 19 24 25 26
N — 31 34 36 37 38 41 44 45
G — 47 48 49 50 53 54 55 56 58
O — 60 61 63 64 65 66 70 72 73 74

This week's number is N—33.
Four corners won.

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DEPARTMENT OF INDUSTRIES AND LABOUR

THE DEPARTMENT OF INDUSTRIES AND LABOUR plays an important role in the economy of Alberta. It makes a significant contribution in maintaining an industrial climate favorable to Alberta's progress.

THE BOARD OF INDUSTRIAL RELATIONS

administers the ALBERTA LABOUR ACT which applies to all employees and employers except farm labourers and domestic servants. It is made up of six parts:

HOURS OF WORK—The General hours of work shall not exceed more than eight hours a day or 48 hours a week. In Calgary, Edmonton, Lethbridge and Medicine Hat however, there is provided for an eight hour day and 44 hours a week limit. In all other daily work by agreement between employer and employee but if the weekly limit of 44 hours is exceeded, overtime rates must be paid.

MINIMUM WAGES—The Board fixes a minimum wage and no employee may work for less without the approval of the Board.

LABOUR WELFARE—An employer in any industry is required to give his employees one week's vacation with pay after one year service and two weeks with pay after two years' service. In the construction industry an employee is entitled to 4% of his regular earnings in the form of vacation with pay stamp credits.

INDUSTRIAL STANDARDS—Any industry may, with the approval of the Minister, establish its maximum work hours, minimum wages and vacations with pay providing there are at least as favorable as required by the Act.

CONTRACT AND BARGAINING—The Act recognizes the privileges and right of employees to organize themselves for the purpose of collective bargaining. The Board has been very successful in encouraging industrial peace in its administration of this portion of the Act.

EQUAL PAY—Equal pay for women performing substantially identical work as men is provided for in the Act.

THE CO-OPERATIVE ACTIVITIES AND CREDIT UNION BRANCH

One of the functions of this branch is to assist interested groups in establishing and organizing credit unions. The credit unions provide members with a convenient method of saving and a source of credit. All credit unions are closely supervised and their books examined by the Branch to insure sound business standards.

RURAL ELECTRIFICATION—Also administered are several co-operative acts which encourage groups of farmers to install their own power facilities. The Alberta farmer can electrify his farm for as little as \$100.00 down with the remainder payable over a period of years.

Other services of the Department of Industries and Labour are provided by the following branches:

- Apprenticeship Board • Factories Branch
- Provincial Marketing Board • Gas Protection Branch
- Electrical Protection Branch • Alberta Power Commission
- Employment Liaison Office • Bureau of Statistics

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Advertising Stimulates Trade

(The Dufferin Leader, Carman, Man., Nov. 21, 1957)

"AW SHUCKS! IT WAS NOTHING"—One of the rarest occurrences on the farmyard is the birth of triplet calves, but it happened November 7 on the farm of Mrs. M. E. Jones, three and one-half miles northeast of Barnsley. The event caused a small flurry of excitement in the community but neither the calves nor the cow seemed much concerned about it all. The Leader's camera man asked them to pose. Thinking that the mother cow should be given a chance to have her in the limelight, we got this head-and-shoulders picture of her; in which she appears to be saying, "Aw shucks! It was nothing." The Short-horn cow has twice given birth to single calves.



Fifty-six years agrowing

Let us sing our Happy Birthday song for The Moose Mountain Star—Standards on the occasion of its 56th birthday. Let us thank those at the bottom of our hearts to those who make it possible for us to have a newspaper of our own. "Thank you and many Happy years of this efficient service in our midst."

When our first Editor, A. D. McLeod, stepped off the back trail onto the Arcola platform in 1901 he saw a few lumber buildings set up on posts to keep them from sinking into the alkali mud. He had a pioneer heart that knew no turning back and a right good will to establish a public newspaper.

Since that long gone day, when The Moose Mountain Star first rolled off the press the publication has seldom failed to appear in our mails weekly. Save for a week's holidays once a year and the week of Christmas, The Star in New Year's it's never failed us.

There has been many young men start their newspaper life in its office; Bob Caskey, a young cub from Manitoba, arrived in the year of 1902. J. E. Jamieson followed when Bob left to open his paper in Heward in 1904. In turn, Tom Caskey, a Cub from Ontario in his own right in both Punichy and Armstrong, B.C. One could go on as the young men came and

went but there has been four local Editors in the 56 years.

Hugh Dawson took over from Mr. McLeod and he was followed by Mr. S. G. Soper in 1922, Editor of the Kisby Standard. Mr. Soper losing the personality of neither paper amalgamated. Since that date it has borne the caption of The Moose Mountain Star—Standard.

The present editors, Mr. and Mrs. C. R. Lang, bought from Mr. Soper when he retired in 1952.

To the editors of a small town weekly the joys and sorrows, the heartbreaks interspersed with the odd laugh must surely be their lot as well as the public knows nothing of.

Whether you live in Vancouver, Montreal, Ceylon or Timbuctoo, you do, even as the Arcola folks do, it is the first paper you open when the mail arrives. Why? Because it is talking on home of the things you know, your son and your daughter, and your grandparents. Things near the heart, it is part of Arcola, part of you.

After the war our boys returned—who those who returned told us how much they had missed home. They came back to Arcola. It's like a long letter from home. Forces were still burning and they were able to fight on.

Let's take the "X" out of Christmases

"CHRISTMAS" is one of the loveliest words in our language. It means friendliness, neighborliness, love, joy, peace and good will toward all men—indeed all living creatures. We often forgets they ever had to learn them. So many points can be utilized in every day living. This is perhaps the most important reason for everyone to try a bit of acting, singing, dancing, etc. This learning makes better employers and employees. Thus better citizens in a democratic country.

For instance—people learn to speak more carefully and more vividly, their posture improves, co-operation with others is practised, better public relations are increased, team work becomes an important factor, tensions are relaxed as actors work and laugh together. The more individuals taken gradually, brightness of eyesight becomes a necessity. After three months rehearsals, these and many other things become a matter of habit to the participant.

I realize that you know many of the above-mentioned facts, but thought you might recall them to you mind or if need to you they will give you something to consider and put into practice.

You should be scene reporters by this time. Do your actors realize they cannot be told "how" to act? That the body must move in a certain way at a certain time and over matter? Are they giving all their giving all their time?

Are they aware of everything around them—ears, pores of their feet? Do they realize that the body is a machine?

(c) Eating scenes—watch the correct use of knife and fork, use in rehearsal until handling becomes easy. Learn to swallow food or drink at the same place in the same manner. Practice the art of good timing. Crumbs often cause choking at the wrong moment and can cause laughter where it is not desired. (d) Violins should be covered by a piece of furniture or by people. This is to avoid noise when playing and working out the correct execution of every detail. This includes—Fight or combat scenes: cover or shield dead bodies. Par-

Dear Bonnie:

Requests for information continue to come in and in the past few weeks there have been several conferences—Adjudication, Regional and Saskatchewan High School Drama Association. In every case, one or more persons, when these articles were mentioned, spoke up and said they had read them in a friend's paper and recommended them. In two cases, where the people in cities do not get this type of weekly newspaper service, they inquired where they could get them. I was happy to say "Canadian Weekly Features, 1410 Grosvenor Street, Victoria, B.C." People read them and profit by them. One teacher is clipping them and pasting in a scrapbook for future reference.

Last week, I talked about Acting. I wish to remind you both and your cast that they must not be impatient if they do not get results right away. It takes a long time to develop an actor or build a play.

There are many skills and techniques to learn and then by experimenting, grow proficient in their use. After a time of constant practice, the actor every day becomes automatic and one forgets they ever had to learn them. So many points can be utilized in every day living. This is perhaps the most important reason for everyone to try a bit of acting, singing, dancing, etc. This learning makes better employers and employees. Thus better citizens in a democratic country.

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Are they aware of everything around them—ears, pores of their feet? Do they realize that the body is a machine?

(c) Eating scenes—watch the correct use of knife and fork, use in rehearsal until handling becomes easy. Learn to swallow food or drink at the same place in the same manner. Practice the art of good timing. Crumbs often cause choking at the wrong moment and can cause laughter where it is not desired. (d) Violins should be covered by a piece of furniture or by people. This is to avoid noise when playing and working out the correct execution of every detail. This includes—Fight or combat scenes: cover or shield dead bodies. Par-

part of scene and other things. Mechanics should only be used after a foundation support has been established. Such are traditional and they are as follows:

1. Actors usually keep the body at a 45 degree angle to the audience, and use the neck to turn the head as required. 2. Make to turn toward the audience unless told to do otherwise for some specific reason. 3. Always start to move with the foot nearest the backstage. This may require a change of weight to start. 4. Always enter the stage with the upstage foot—cross a threshold or step over a chair. 5. If there is a strong entrance or exit desired—for a weak or foolish entrance or exit, reverse it. 6. The actor who enters last, speaks first and vice versa. 7. The actors do not stand in a line, but move in and out into the acting area. 8. Actors seldom move in the direction of the audience, but move at the same speed at the same time. 9. Kneel on the downstage knee. 10. Never move without a reason evident to the audience. 11. Try to break to an exit speech to keep the audience's interest in you until you leave. 12. Rise fast from a seat on comedy lines, more slowly on dramatic lines. 13. Think about changes of level.

14. Gestures usually—use the spoken line, using the upstage hand except for such gestures as using a gun, saluting or any set type of hand movement. Wrist and fingers, etc., (eyes follow the fingers). 15. Use each gesture so they will carry to the back of the hall. Incidentally, only a vulgar person points to himself on the pronoun T.

16. Actors must learn to project their voices by training themselves to just the right volume when they say but to hold it. When a scene is to be played in brief darkness, more projection is needed but voice quality must be maintained.

In repeating lines, try to change the stress—I love you—I am your friend. You depend on me meaning intended. Fluffed lines may ruin the whole scene. But if a line is fluffed, go on, don't stop and drop out of character. Phrasing is to bring out the key words. Look for the thought in each line, then say it but do not stop until something has been said.

Keep the voice up at a comma. Always imply answers for most speeches. Read a fine DOWN for great intensity, great decision or at least a part of a speech which is or important parts of words beginning or ending with plioses—B, D, T, K, G, P, and articulate them carefully.

If swearing is required, learn to swear like a gentleman without bunching them. Just slide over bad words.

Until experience is gained, usually walk and then talk, or walk and then walk, depending on the type of scene. As rehearsed progress this will be corrected.

Next week I shall discuss more on posture, gestures, masking and focussing attention. Until then—

Sincerely yours,

Mary Ellen Burgess

Tuberculosis still costs Canada \$40,000,000 yearly. This does not include lost wages.

Do FALSE TEETH Rock, Slide or Slip?

FACTENIL, an improved powder to be sprinkled on upper or lower plates, holds dentures firmly in place. Do not slide, slip or rock. No gum, grocery, party taste or smell. FACTENIL is a safe, non-toxic, non-sour. Checks "plate odor" (denture odor). Get **FACTENIL** at any drug counter.

SLEEP TO-NIGHT AND RELIEVE NERVOUSNESS TOMORROW!

SEDICIN tablets taken according to directions is a safe way to induce sleep or quiet the nerves when tense.

SEDICIN \$1.00—\$4.95
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If You're TIRED ALL THE TIME

Everybody gets a bit run-down now and then, tired, heavy-headed, and maybe bothered by headaches. Perhaps nothing seems quite right, just a temporary toxic waste. That's the time to take **Dodd's Kidney Pills**. Dodd's stimulates the kidneys and as help neutralizes their natural wastes. That's the time to take **Dodd's Kidney Pills**. **Dodd's Kidney Pills**. Look for the blue box with the red hand at all drugstores. You can depend on Dodd's.

Versatile!

If you bake at home, here's a delightful orange bread to beat or toast or make into exciting sandwiches. Make it with Fleischmann's Active Dry Yeast. It's the best!



Rich Orange Bread

1. Measure into large bowl

1/2 cup lukewarm water

Sir in

2 teaspoons granulated sugar

Sprinkle with contents of

2 envelopes

Fleischmann's Active Dry Yeast

Let stand 10 minutes, then stir well.

Sir in

2 well-beaten eggs

1/2 cup granulated sugar

1/2 cup soft butter or margarine

2 tablespoons grated orange rind

1 cup orange juice

2 1/2 cups once-sifted all-purpose flour and beat until smooth and elastic. Work in additional

2 1/2 cups (about) once-sifted all-purpose flour.

2. Turn out on floured board and knock until smooth and elastic. Place in greased bowl, Cover to prevent a crust. Let rise in a warm place, free from draft, until doubled in bulk—about 1 1/2 hours.

3. Punch down dough. Turn out on lightly-floured board and knock until smooth. Halve the dough shape into loaves. Place in greased loaf pans (8 1/2 x 4 1/2 inches, top knife measure). Cover. Let rise until doubled—in bulk—about 1 hour. Bake in a hot oven, 400°, about 35 minutes. Yield—2 loaves.

ALWAYS ACTIVE, FAST RISING

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STANDARD BRANDS LIMITED



Almost 60 percent of the population of Russia is composed of farmers.

USE Want Ads

NOTICE—For coal hauling with fast delivery, phone Sig Gulbreath at R415, Irma. 17p

FOR SALE—4 calves, 2 weeks old.—Paul Nemo. 17p

FOR SALE—1 gas heater, 20,000 BT.U.; 1 gas heater, 50,000 BT.U.—Carl Anquist.

FOR SALE—2 pairs girls' white skates, sizes 1 and 2. Half price. Apply Mrs. D. Gunn, Telephone 6. 10-17c

WANTED—one exhaust manifold to fit Cockshutt or Oliver 90 or 90. Pete Kellar. 20-10p

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WANTS ADS DO BIG WORK



DON'T WAIT
FOR SPRING...



Do it NOW!

The season is no reason for a decline in employment.

Skilled men are available now to do that renovating, redecorating or building job - however large or small.

By having it done in winter you help yourself and your community. Why put it off till spring?

Support your own community . . . support the winter work campaign and . . . DO IT NOW!



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CALGARY POWER LTD.

HELPING TO BUILD A BETTER ALBERTA

The nurse is saving regularly for a vacation trip

The father is saving for the things a growing child will need



Both have a
bank account—and
a purpose for saving

Nurse and father both agree that some things are too important to leave to chance. So, like most Canadians, each uses a chartered bank for planned saving, making regular deposits to accomplish a definite purpose.

Your own savings plan may be a short-term, modest one — maybe a vacation trip, or new drapes for the living room. Or your goal may be long-range, like providing more security, greater comfort and independence for you and your family.

But whatever use you find for the money you save, you'll always be glad you saved it!

Save at a bank — millions do!

THE CHARTERED BANKS SERVING YOUR COMMUNITY

Training of Foresters

The management of forests is now largely entrusted to professional foresters, a branch of engineering requiring four to five years training. The faculty of forestry at the University of Toronto was established 50 years ago. Subsequently, similar courses were organized at the universities of New Brunswick, British Columbia and at Laval University, Quebec.

Creating New Tree-Crops

The old-time saying that woodcutters should be made to plant two trees for every one they take from a forest is opposed by the Canadian Forestry Association as a useless legend. A well-managed cutting operation will provide for re-growth of a new forest through nature's own seeding process.

Local News

Mrs Connie Owen has returned to Calgary after spending the holiday season here with her mother.

Mrs. E. S. Taylor has just returned from visiting with Mr. and Mrs. J. Shadbolt of Edmonton. Mrs. L. A. Johnson is a patient in Viking hospital this week.

Mrs. J. K. Campbell of Wembly, Alta., is visiting at Irma at the home of her daughter, Mrs. R. A. McFarland.

Rev. H. W. Ingalls was in Calgary this week on church business.

Mr. Leonard Owen is a patient in Wainwright hospital.

Mr. Frank Valentine is the proud owner of a Philco model T.V. set. This has a 70 foot aerial and is installed at the Del Smith home. We understand that reception is very good.

Born to Mr. and Mrs. Roy Miles at the Wainwright hospital on Monday, Jan. 13, a son.

Born to Mr. and Mrs. Keith Firkus, the former Vivian Archibald, at the Viking hospital on Wednesday, Jan. 14, a son. Weight 8 lbs., 4 oz.

The annual congregational meeting of St. Mary's Anglican church will be held at the R. W. Thurston home on Monday evening, Jan. 20th at 8 p.m.

Mr. Del Smith records seeing a robin on Jan. 13th. Spring can hardly be just around the corner although our lovely weather is still with us and very hard to beat for this time of year.

Mrs. R. L. Currie and children returned from visiting relatives in the city.

There will be a Pony League Dance in the North Community Hall on January 24th. 17p

The annual congregational meeting of the Irma United Church will be held on Sunday evening, Jan. 26 at 7:30. Be sure and attend this meeting. Reports of all church matters will be given and there will be a period of worship and fellowship. Lunch will be served.

TENDERS

Tenders will be received for the sale of the Old Rink Dressing Rooms. Tenders to be in prior February 1st, 1958.

Secretary-Treasurer,
10-17c
Village of Irma.

FAMOUS TENOR COMES TO IRMA

A young man, trained in Europe for opera, will be singing in the Alliance church Friday and Saturday evenings at 8 p.m. and Sunday at 11:30 a.m. and 8 o'clock p.m.

Mr. Russell Jenkins, an outstanding tenor, was born in Pontypridd, Wales, and was converted at the age of 16. He became active in Christian work, and following four years of voice training at the National College of Music, Wales, he rejected an offer to work in the operatic field, choosing rather to use his talent in Gospel work. He has participated in many evangelistic and special campaigns and conventions in the British Isles, Canada and United States.

Dr. Oswald J. Smith, with whom he travelled, says of him, "One thing I like about this young man is that he sings from his heart."

Dr. Sidlow Baxter, one of Britain's leading Bible teachers, and with whom Mr. Jenkins also sang says, "I feel proud to think that he is singing my hymns across the world."

Franklyn Kelsey, one of Europe's leading voice trainers, makes the following comment:

"It gives me pleasure to recommend him. His voice is a robust tenor of Wagnerian calibre and of outstanding quality."

The public is urged not to



MR. RUSSELL JENKINS

miss the opportunity of hearing this outstanding young man.

On Saturday evening a special youth rally will be held in which Mr. Jenkins will participate. A boys' trio with electric guitar accompaniment will also sing.

Rev. Jane, former president of the Peace River Bible Institute, and present pastor and evangelist of Medicine Hat, will speak at all services.

Mr. Jenkins will also give a Sacred Concert in the Viking Community hall on Sunday at 3:30 p.m.

Good seed
INCREASES PRODUCTION!

It's good business to grow your own.
This year sow a few clean acres of
Reg'lized or Certified seed.
See your ALBERTA PACIFIC AGENT for prices and particulars.

ALBERTA PACIFIC
GRAIN COMPANY (1943) LTD.
SERVING ALBERTA PRODUCERS WITH OVER 100 COUNTRY ELEVATORS

NOTICE

PREPARATION OF ASSESSMENT

ROLL 1958

Municipal District of Wainwright, No. 61

Notice is hereby given that the assessment roll of the said Municipal District, made under the provisions of the Assessment Act, has been prepared and will for thirty days be open to inspection at the office of the Secretary-Treasurer of the Municipal District during business hours on every day not a public holiday, and that any person who desires to object to the entry of his name or that of any other person upon the said roll, or to the assessment of any property, or to the assessed value placed upon any property must within thirty days from the date of this notice lodge his complaint in writing with the Secretary-Treasurer of the Municipal District.

Dated at Wainwright, this 31st day of December, 1957.

CHAS. WILBRAHAM,

Secretary-Treasurer.



Northern Nuggets

Southern Sayings

Mr. and Mrs. J. Hearn, Mr. and Mrs. D. Goodrich and Mr. J. Veeder of Hardisty, visited at the J. Jackson's last week.

Mrs. E. R. Jackson and Mrs. J. Jackson motored to Edmonton last Thursday evening with Mr. and Mrs. L. McLeod of Wainwright. Mrs. J. Jackson attended a board meeting of the Alberta Protestant Home for children.

Mr. George Foreman met with an audience at the hockey game last Monday night in Irma by flying puck, which resulted in him having to get a few stitches put in.

J. Jackson attended the Co-op Wholesale convention held in the MacDonald hotel last Tuesday and Wednesday, Jan. 14 and 15. On Wednesday evening he left Edmonton for Saskatoon where he attended a board meeting of the Canadian Co-operative Implements Ltd. January 16th and 17th.

Mr. and Mrs. Ed Plaxton of Wainwright, were visitors recently at the home of Mr. and Mrs. H. Long.

Mr. and Mrs. M. Creasy and family made a trip to Bonnyville this week to visit the latter's sister, Mrs. S. Peterson.

Travel permits are now required before entering a provincial woodland.

An Atlantic salmon of 76 lbs. was caught by rod in Norway.

The caragana shrub came from Siberia.